BUILT UNDER
DOUBLE OVEN

CE

Instruction for the use - Installation advice

KEEP IN A SAFE PLACE

Before operating this oven,
please read these instructions carefully

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations within this booklet are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

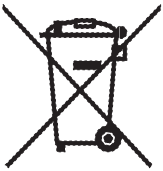
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This double oven has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This double oven has been designed, constructed, and marketed in compliance with:
  - safety requirements of EU Directive “Low voltage” 2006/95/EC
  - safety requirements of EU Directive “EMC” 89/336/EEC;
  - requirements of EU Directive 93/68/EEC.

CE

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

BEFORE USING FOR THE FIRST TIME

- Read the instructions carefully before installing and using the appliance.
- After unpacking the appliance, check that it is not damaged. In case of doubt, do not use the appliance and contact your supplier or a qualified engineer.
- Remove all the packing materials (i.e. plastic bags, polystyrene foam, etc.) and do not leave it around within easy reach of children, as these may cause serious injuries. The packaging materials are recyclable.
- Do not attempt to modify the technical characteristics of the appliance, as it may become dangerous to use.
- The appliance should be installed and all the electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- Never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without your supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

USING THE DOUBLE OVEN FOR THE FIRST TIME

You are advised to carry out the following operations:

- Furnish the interior of the oven as described under the heading “Cleaning and maintenance”
- Switch the empty oven ON for about two hours to eliminate traces of grease and smell from the components.
- Let the oven cool down, switch off, then clean the inside of the oven with a cloth soaked in water and neutral detergent and dry thoroughly.

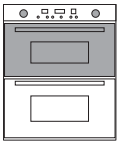
IMPORTANT SAFEGUARDS & RECOMMENDATIONS

- Do not carry out any cleaning or maintenance without first disconnecting the appliance from the electrical supply.
- During and after use of the double oven, certain parts will become very hot. Do not touch hot parts.
- After use always ensure that the controls are in the **“0” OFF** position.
- Household appliances are not intended to be played with by children.
- Keep children away from the double oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- **WARNING**

  When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

- **Fire Risk!** Do not store inflammable materials inside the ovens.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Clean the ovens regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.
- Always stand back from the oven when opening the oven door to allow steam and hot air to escape before removing the food.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Make sure that electrical cords connecting other appliances in the proximity cannot become entrapped in the oven doors.
- Before disposing of an unwanted appliance, it is recommended that it is made inoperative and that all potentially hazardous parts are made harmless.
- **Important:** This appliance has been designed for domestic use only. The appliance is **NOT** suitable for use within a semi-commercial, commercial or communal environment.
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

1 CONTROL PANEL



TOP OVEN CONTROLS

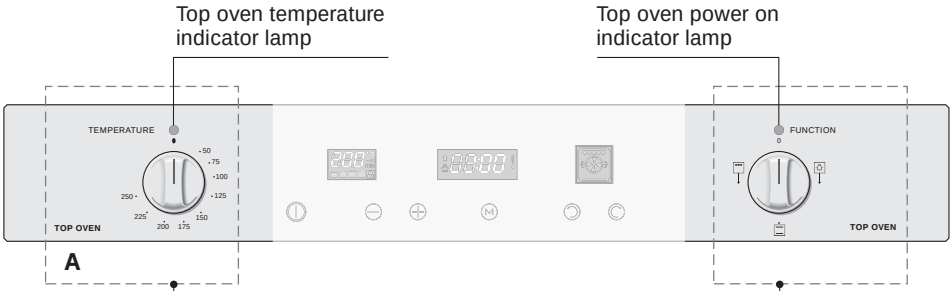
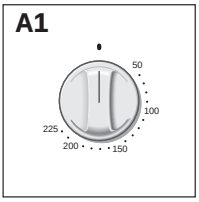
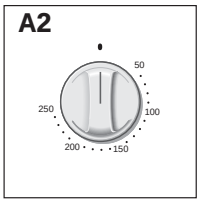
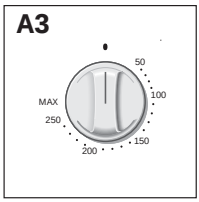


Fig. 1.1

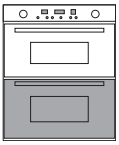






TYPES OF THERMOSTAT

Depending on the models the thermostat could be of type A1 (50 to 225°C) or type A2 (50 to 250°C) or type A3 (50 to MAX).



BOTTOM MAIN OVEN CONTROLS

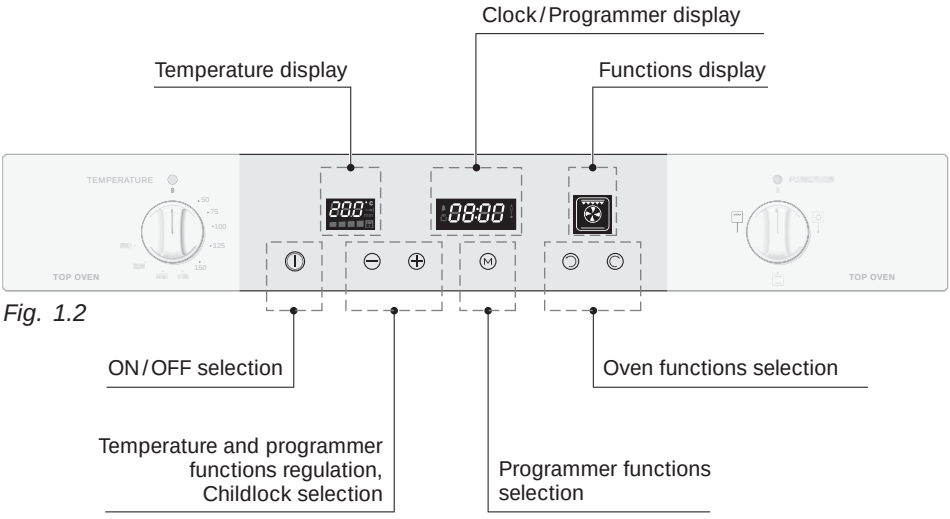


Fig. 1.2

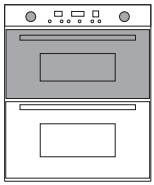
NB: Your appliance has been fitted with a cooling fan to achieve optimum efficiency of the controls and to ensure lower surface temperatures are maintained.
When the top oven is operating the cooling fan motor is always ON.

When only the bottom main oven is operating the cooling fan motor switches ON/OFF depending on temperature.

Depending on cooking temperatures and times, the cooling fan may run on even after appliance oven has been switched off. The duration of this time is dependent on previous cooking temperature and duration.

2 TOP OVEN

NATURAL CONVENTION ELECTRIC OVEN



GENERAL FEATURES

This oven features 2 different thermostatic control functions to satisfy all cooking requirements, provided by 3 heating elements:

- Upper element, 700 W
- Lower element, 1000 W
- Grill element, 2000 W

NOTE:
When using for the first time, you are advised to operate the oven at maximum temperature (thermostat knob on the maximum position) for approximately one hour in the ⊟ mode and for another 15 minutes in the ⊞ mode in order to eliminate any traces of grease from the electrical elements.

OPERATING PRINCIPLES

Heating and cooking in the conventional oven are obtained:

a. by natural convection
The heat is produced by the upper and lower heating elements.

b. by radiation
The heat is radiated by the infrared grill element.

WARNING:
The door is hot, use the handle.
Keep children away.
During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Attention: The oven door becomes very hot during operation.
Keep children away.

Depending on the models the thermostat could have different graphics:
- 50 to 225 or
- 50 to 250 or
- 50 to MAX.

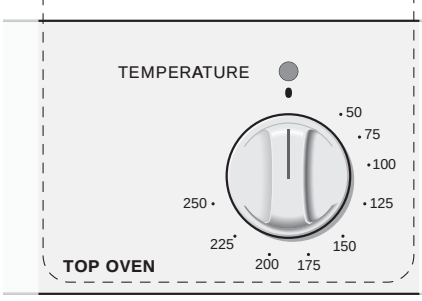


Fig. 2.1

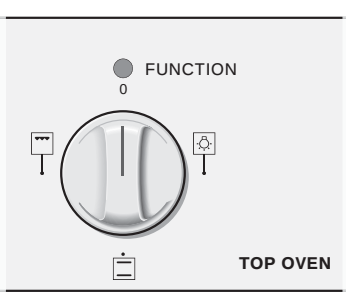


Fig. 2.2

THERMOSTAT KNOB (fig. 2.1)

To turn on the heating elements of the oven, set function selector knob to the required position and the thermostat knob to the desired temperature.
To set the temperature, turn the thermostat control knob indicator mark to the required temperature.
The elements will turn on or off automatically which is determined by the thermostat.
The operation of the heating elements is signalled by a light placed on the control panel.

FUNCTION SELECTOR KNOB (fig. 2.2)

Rotate the knob clockwise to set the oven to one of the following functions:

OVEN LAMP

By turning the function selector knob to this setting, the oven light will illuminate in the oven cavity.
The oven light will operate on all selected functions.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be regulated between 50°C and the maximum position with the thermostat knob.
It is necessary to preheat the oven before introducing the foods to be cooked.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i. e. roasts, spare ribs, meringue, etc.

GRILLING

The infra-red heating element is switched on. The heat is diffused by radiation.
Use with the oven door **closed** and the thermostat knob must be regulated between **50°C** and **225°C maximum.**

For correct use see chapter “USE OF THE GRILL”.

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.

It is recommended that you do not grill for longer than 30 minutes at any one time.
Attention: the oven door becomes very hot during operation.
Keep children away.

COOKING ADVICE

OVEN COOKING

Before introducing the food, preheat the oven to the desired temperature.
For a correct preheating operation, it is advisable to remove the tray from the oven and introduce it together with the food, when the oven has reached the desired temperature.
Check the cooking time and turn off the oven 5 minutes before the theoretical time to recuperate the stored heat.

USE OF THE GRILL

Leave to warm up for approximately 5 minutes with the door **closed**.
Place the food inside positioning the rack as near as possible to the grill.
Insert the drip pan under the rack to collect the cooking juices.

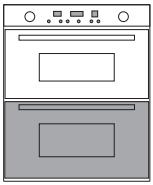
Always grill with the oven door closed.

Grill with the oven door closed and for no longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation.
Keep children away.

3 BOTTOM MAIN OVEN

FULL ELECTRONIC MULTIFUNCTION OVEN



GENERAL FEATURES

This multifunction electronic oven has 4 heating elements which allow you to choose between 9 cooking programmes:

- Lower element 1000 W
- Upper element 900 W
- Grill element 2000 W
- Circular element 1900 W

NOTE:
Before using your new oven, it is necessary to condition your oven.

Heat the oven on maximum for 60 minutes in the position ▭ and ⊛ (for another 60 minutes) to eliminate possible traces of grease on the heating elements.

Then heat the oven for another 15 minutes in the grill position ⁘ as explained in the chapters VENTILATED GRILL COOKING and GRILLING AND "AU GRATIN".

IMPORTANT
Do not touch the hot heating elements inside the oven cavity.

Attention: the oven door becomes very hot during operation. Use the handle. Keep children away.

GREASE FILTER (some models only)

- A special screen is provided at the back of the oven to catch grease particles, mainly when meat is being roasted (see page 37).
- When baking pastry etc. this filter should be removed.
- Always clean the filter after cooking as any solid residues on it might adversely affect the oven performance.

"TOUCH-CONTROL" KEYS

The "touch-control" keys shall be operated by the fingers (just by touching the key).
When using touch controls it is best to use the ball of your finger rather than the tip.

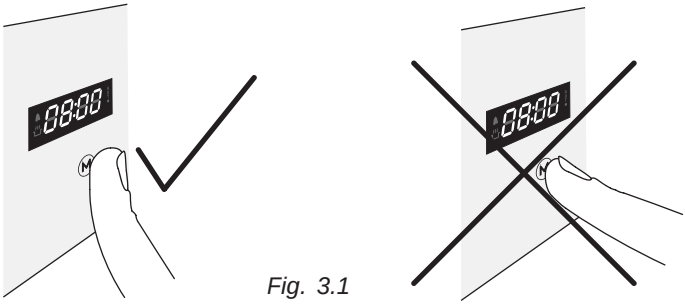


Fig. 3.1

OPERATING PRINCIPLES

Heating and cooking in the FULL ELECTRONIC MULTIFUNCTION oven are obtained in the following ways:

a. by normal convection
The heat is produced by the upper and lower heating elements.

b. by semi-forced convection from the bottom
The heat produced by the lower heating element is distributed throughout the oven by the fan.

c. by radiation
The heat is radiated by the infrared grill element.

d. by double radiation
The heat is radiated by the infrared grill and the top heating elements.

e. by radiation and ventilation
The radiated heat from the infrared grill element is distributed throughout the oven by the fan.

f. by semi-forced convection from the bottom and back
The heat produced by the lower and circular heating elements is distributed throughout the oven by the fan.

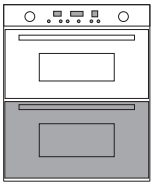
g. by forced convection
The air inside the oven is warmed by a circular heating element at the back of the oven. Hot air is then moved around the oven by a fan near the heating element. Food can be placed inside a cold oven because it heats up quickly. The heat is evenly distributed throughout the oven allowing for different dishes to be cooked simultaneously.

h. by semi-forced convection
The heat produced by the upper and lower heating elements is distributed throughout the oven by the fan.

i. by ventilation
1. "***dEF***" food is defrosted by using the fan only.
2. By using "***dEF***" and setting the temperature (from 40° to 100°C maximum) the lower heating element is activated and this function can be used to keep food warm (for a limited amount of time).

l. by fast pre-heating (BOOSTER)
This special program allows (by a combination of the heating elements) a fast pre-heating of the oven cavity.

USING THE MAIN OVEN - ELECTRONIC DISPLAY



SYMBOL

Lit = minute minder in operation
Flashing = countdown completed by the minute minder

DIGITS

- Oven switched on: Time of day and selected function (alternating)
- Oven switched off: Time of day

SYMBOL

Lit = operation of heating elements (cooking functions)
Flashing = semi-automatic or automatic cooking completed

SYMBOL

Lit = semi-automatic or automatic cooking programmed
Flashing = semi-automatic or automatic cooking completed

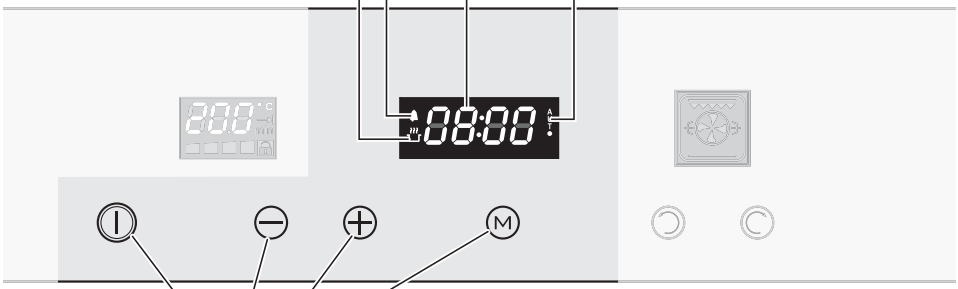


FIG. 3.2

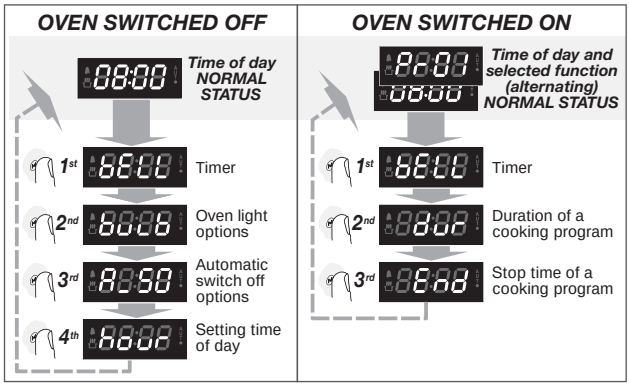
SYMBOL
ON/OFF

SYMBOL
To decrease the numbers on the display or to set the alarm sound

SYMBOL
To increase the numbers on the display

SYMBOL

Programmer functions - Progressive selection (each time the key is touched)



ELECTRONIC CONTROLLER FEATURES

It performs the following functions:

- 24 hours clock with illuminated display.
- Timer (minute minder: up to 600 minutes - 10 hours).
- Programme for semi-automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Programme for automatic oven cooking (up to 600 minutes - 10 hours - of cooking time).
- Automatic switch off.
- "Childlock" safety (deactivation of the controller selections).
- Oven functions and temperature selection.
- Each setting is automatically processed about 4 seconds after the last selection.

IMPORTANT NOTE: The first time the oven is used or after a power failure the clock is automatically set to 12:00 ("***12:00***" appears on the clock/programmer display).

WARNING: The oven can be used but it is preferable to set the time of the day.

SETTING TIME OF DAY

The controller is provided with an electronic clock with illuminated figures showing the hour and minutes.

IMPORTANT: The ti me of day can be set only when the oven is turned off ("stand-by" condition).

To set the time:

- Select "***hour***" on the clock/programmer display by using the key " Ⓜ ".
- While the hour is flashing touch " ⊕ " and " ⊖ " keys to set the time.

TURNING THE OVEN ON AND OFF

To turn the oven ON:

- Touch the key " ⏻ " and hold until "***On***" appears on the clock/programmer display.
- You can now operate your oven. The time of the day appears on the clock/programmer display (followed by the programme number "***Pr01***, ***Pr02***, ...").

To turn the oven OFF:

- Touch the key " ⏻ " and hold until "***OFF***" appears on the clock/programmer display.
- The oven is turned off ("stand-by" condition) and the time of the day appears on the clock/programmer display.
- 3 beeps indicate that the oven has been turned off.
  To select the volume of the beeps, touch the " ⊖ " key when the oven is turned off ("stand-by" condition) .

WARNING - IMPORTANT NOTE
Do not turn the oven off if you have set it for automatic or semi-automatic cooking. This operation will cancel the programmed cooking.

Only the timer (minute minder) operates in the "stand-by" condition.

OVEN AUTOMATIC SWITCH OFF

- If you do not use your oven within 3 minutes, it automatically switches back to stand-by.
- When the oven is operating a cooking function it automatically switches back to stand-by after 10 hours.
- It is possible to remove the automatic switch off feature by selecting "***A_SO***" (by using the key " Ⓜ "with the oven switched off) on the clock/programmer display and then touching the " ⊕ " or " ⊖ " key to set "***OFF***".

  To reactivate the automatic switch off feature repeat the same procedure and set to "***On***".
  It is factory setted for "***A_SO - On***" (automatic switch off ON) and this option is also automatically activated after a power failure.

CHILDLOCK SAFETY

To activate the Childlock option touch the "⊕" and "⊖" keys simultaneously and hold until the clock/programmer display shows "***n--0***" and then "***On***".

Then the time of the day appears again (followed by the selected programme number "***Pr01, Pr02, ...***" when the oven is ON). The temperature display shows " 🔒 ".

When the Childlock option has been selected it is only possible to turn off the oven (stand-by mode) and operate the timer (minute minder).

In this setting it is not possible to change the oven cooking programme (cooking function, temperature) and the time selected for a semi-automatic or automatic cooking: if touching the relative keys "***n--0***" appears on the central display.

If the oven is turned off (stand-by mode) it is only possible to operate the timer.

To deactivate the "Childlock" option touch the "⊕" and "⊖" keys simultaneously and hold until the clock/programmer display shows "***n--0***" and then "***OFF***".

Then the time of the day appears again (followed by the selected programme number "***Pr01, Pr02, ...***" when the oven is ON). On the temperature display the " 🔒 " symbol goes out.

IMPORTANT: If the oven has been switched OFF (stand-by mode) with the Childlock option selected it is possible to turn ON the oven only after having deactivated the Childlock.

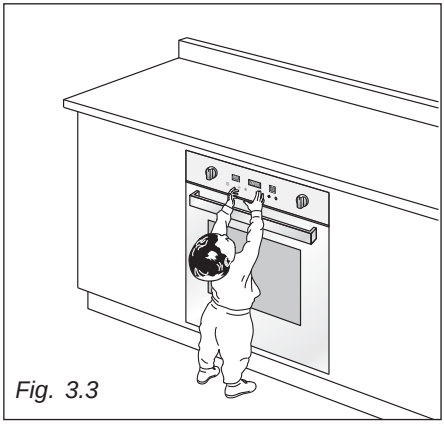


Fig. 3.3

USING THE TIMER (MINUTE MINDER)

You can use the timer at any time, even when the oven is not in use or switched off (stand-by mode). The timer does not turn the oven off. Remember to turn off the oven manually. The timer can be set for up to 600 minutes (10 hours).

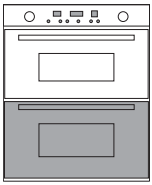
To set the timer:

- Select "***bELL***" on the clock/programmer display by using the key " Ⓜ " and then, with "**---'**" flashing on the central display, touch " ⊕ " and " ⊖ " keys and set the time in minutes.
- To reset the time touch the " ⓒ " or " ⓒ " key.
- Then the time of the day appears again on the clock/programmer display (followed by the selected programme number "***Pr01***, ***Pr02***, ***...***" when the oven is ON) and the countdown starts immediately.
- To check the countdown select "***bELL***" on the clock/programmer display by using the key " Ⓜ "; the time is indicated (for a few seconds) in minutes.
- When the time is up, the timer will beep. Touch any key (except the " ⏻ " key) to turn it off.

NOTE:

The timer also operates if the oven, after selection, is turned OFF (stand-by mode). The timer can also be set in the stand-by mode (OFF).

Using the Main Oven
Selecting the Cooking Functions



Oven cooking function
When selection a cooking function the relative programme number and the symbol are activated.

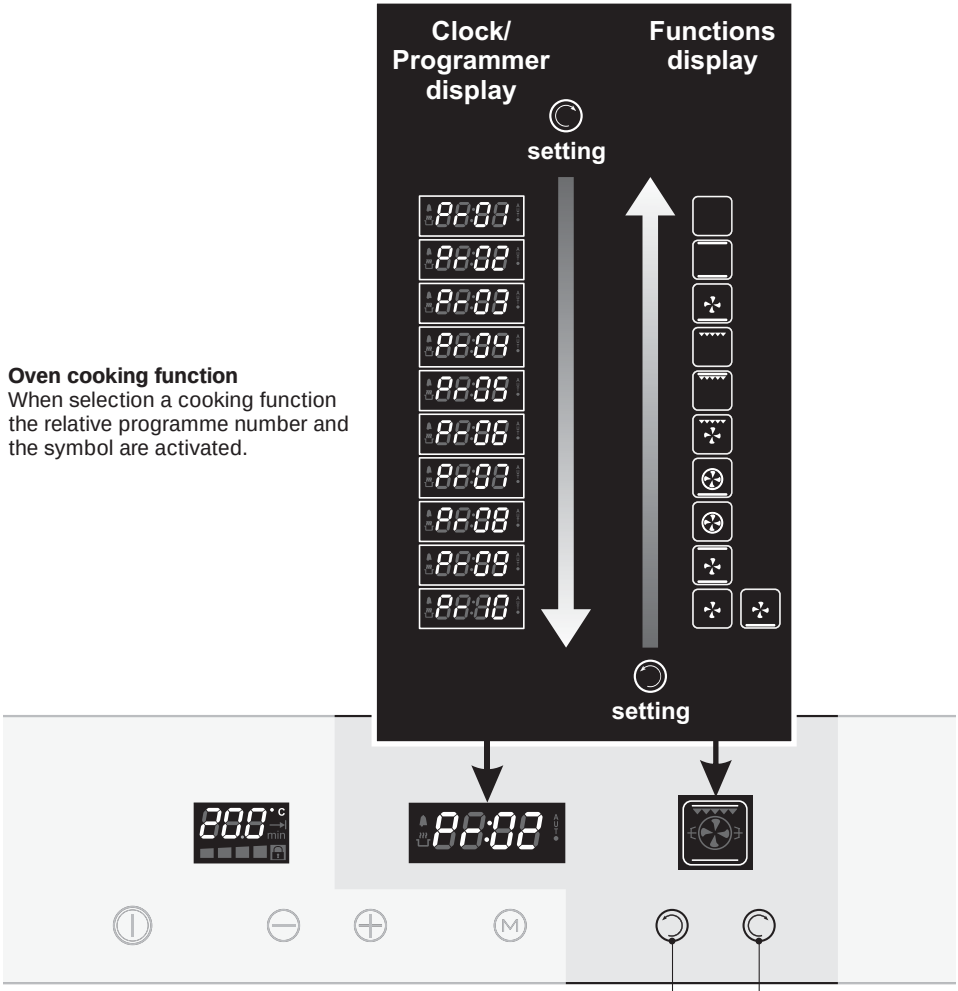
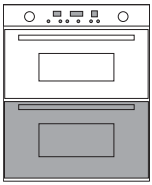


Fig. 3.4

USING THE MAIN OVEN
SELECTING THE TEMPERATURE

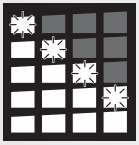


Cooking temperature
All cooking functions start to operate with a pre-set temperature which can be modified, at any time, by touching the relative "**+**" and "**–**" keys positioned below the temperature display.

"Celsius degrees" symbol
The symbol is lit when the temperature is displayed.

Childlock symbol
When the symbol is permanently lit the Childlock option is activated.

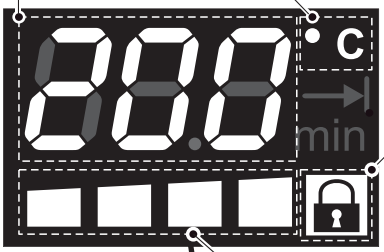
Pre-heating indicators
When the oven is operating a cooking function these indicate the time remaining (%) for completing the pre-heating.



Time remaining > 75%
Time remaining between 50 and 75%
Time remaining between 25 and 50%
Time remaining < 25%
Pre-heating completed

Residual heat indicators
When a cooking function is switched off or the oven is switched off ("stand-by" mode), these indicate that the oven cavity is still hot.

Temperature above 200 °C
Temperature between 150 and 200 °C
Temperature between 100 and 150 °C
Temperature between 50 and 100 °C
Temperature less than 50 °C



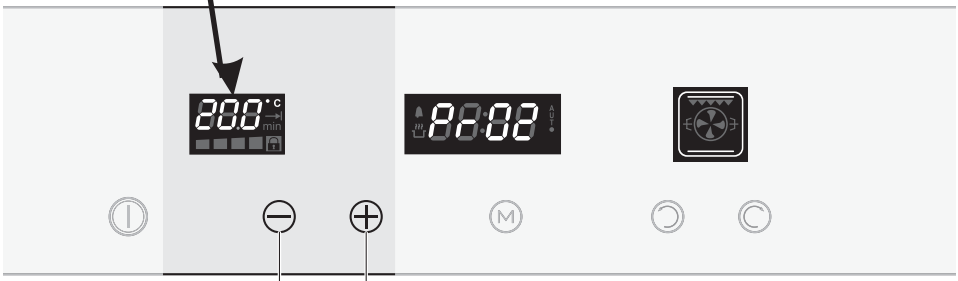


Fig. 3.5

Set oven temperature key
Decreasing

Set oven temperature key
Increasing

USING THE OVEN - COOKING FUNCTIONS

Turn on the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter. Select the oven function and temperature as indicated in the previous pages.

IMPORTANT: the cooking function and temperature can be modified at any time during the normal, semi-automatic or automatic cooking.
Please remember to set the Childlock option in the presence of children.

OVEN LAMP

When the oven is turned ON the oven light comes on and the relative symbol is lit in the functions display. The clock/programmer display reads the time of the day and alternates with “***Pr01***”.
The oven light remains on in all cooking modes. The lamp is automatically switched off about three minutes after competing the pre-heating time. During automatic cooking, the lamp is switched off before the oven starts to operate.
By pressing any key (not “ ⏻ ”) the lamp is lit for about one minute.

Oven light automatic swich off.
It is possible to deactivate/activate this option (only when the oven is in the “stand-by” OFF mode):
- select “***bulb***” on the clock/programmer display by using the key “ Ⓜ ”;
- touch “ ⊕ ” or “ ⊖ ” key to select “***on***” (for automatic switch off) or “***off***” (for oven lamp always on).

  Automatic switch off “***bulb ON***” has been set by the factory and this option is automatically activated after a power failure

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements are switched on.
The heat is diffused by natural convection and the temperature must be set between 50 and 250°C.
The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
For foods which require the same cooking temperature both internally and externally, i.e. roasts, spare ribs, meringue, etc.

FAN LOWER HEAT

The lower heating element and the fan motor are switched on.
The heat coming from the bottom is diffused by forced convection and the temperature must be set between 50 and 250°C.
The pre-heating temperature is set at 190°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
This mode is particularly suitable to complete cooking of dishes that require higher temperature at the bottom.

GRILLING

The infrared heating element is switched on.
The heat is diffused by radiation.
Use with the oven door closed and the temperature between 50 and 225°C maximum.
The pre-heating temperature is set at 225°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
Intense grilling action for browning, crisping, “au gratin”, toasting, etc.
For correct use see the “USE OF THE GRILL AND TURBO GRILL” chapter.

The external parts of the oven become hot during operation.
Keep children well out of reach.

TURBO GRILL

In this position the upper heating element and the grill element are switched on simultaneously. Heat is radiated over the entire surface area of the grill.
Use with the oven door closed and the temperature between 50 and 225°C maximum.
The pre-heating temperature is set at 225°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
Intense grilling action for browning, crisping, “au gratin”, toasting, etc.
For correct use see the “USE OF THE GRILL AND TURBO GRILL” chapter.

The external parts of the oven become hot during operation.
Keep children well out of reach.

VENTILATED GRILL COOKING

The infrared heating element and the fan are switched on.
The heat is mainly diffused by radiation and distributed by the fan throughout the oven. Use with the oven door closed and the temperature between 50 and 200°C maximum. The pre-heating temperature is set at 200°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
For fast browning and sautéing , i. e. veal steak, steak, hamburger, etc.
For correct use see the “GRILLING AND AU GRATIN” chapter.

The external parts of the oven become hot during operation.
Keep children well out of reach.

HOT AIR COOKING WITH LOWER HEAT

This mode combines the lower heating element, the circular heating element and the fan. The food is cooked by forced air circulation with additional heat from the bottom of the oven. The temperature can be set between 50 and 250°C.
The pre-heating temperature is set at 210°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
This cooking mode is ideal for large joints of meat and large quantities of food that call for uniform cooking inside and out, e.g. roasts, turkey, chicken, cakes, etc.

HOT AIR COOKING

The circular heating element and the fan are switched on.
The heat is diffused by forced convection and the temperature can be set between 50 and 250°C.
The pre-heating temperature is set at 175°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
For foods that must be well done on the outside and tender or rare on the inside, i. e. lasagna, lamb, roast beef, whole fish, etc.

CONVECTION COOKING WITH FAN

The upper and lower heating elements and the fan are switched on. The heat from the top and the bottom is diffused by fan convection. The temperature can be set between 50 and 250°C.
The pre-heating temperature is set at 175°C. To change the temperature, follow the instructions in the “SELECTING THE TEMPERATURE” chapter.

Recommended for:
For foods of large volume and quantity which require the same internal and external degree of cooking; e.g. rolled roasts, turkey, legs, cakes, etc.

DEFROSTING FROZEN FOODS

OR

FOOD WARMING

The fan only switches on and the temperature display shows “***dEF***”.
It is possible to operate also the lower heating element (this function operates as a food warmer) by regulating the temperature as indicated in the “SELECTING THE TEMPERATURE” chapter, from 40°C to maximum 100°C (the temperature display shows the temperature).

Recommended for:
To rapidly defrost frozen food; 1 kilogram requires about one hour. The defrosting times vary according to the quantity and type of food to be defrosted.
To keep hot cooked food at serving temperature.

SPECIAL "BOOSTER" PROGRAMME

This special programme allow a fast pre-heating of the cavity by a combination of the heating elements.

VERY IMPORTANT NOTE: This special programme must be operated without food inside the oven cavity. Introduce the food to be cooked only at the end of the BOOSTER programme.

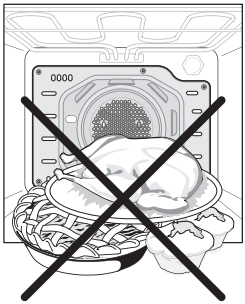


Fig. 3.6

It is not possible to activate this option:

- If a semi-automatic or automatic cooking has been programmed.
- For the OVEN LAMP, GRILLING, TURBO GRILL and VENTILATED GRILL COOKING functions.
- For the DEFROSTING FROZEN FOODS OR FOOD WARMING function.

To set the BOOSTER:

- Select the cooking function.
- Set the oven temperature.
- Touch the " ◎ " and " ◎ " keys simultaneously.
- With "***b__r*** flashing on the clock/programmer display confirm the BOOSTER option by touching the " Ⓜ " key. If this key is not touched within 10 seconds this programme will not be activated.

During the BOOSTER program:

- The functions display shows the selected function.
- The clock/programmer display alternates between the selected programme number "***Pr01, Pr02***, ..." and "***b__r***".
- The selected temperature can be modified at any time.
- It is not possible to change the selected function which will start at the end of the BOOSTER programme. If the selected function is changed the BOOSTER programme is automatically deactivated.
- It is not possible to select the programmer functions (timer, duration of a cooking program, stop time of a cooking programme).

When the pre-heating temperature has been reached, three beeps will sound.

When the BOOSTER programme has been deactivated, another three beeps will sound ("***b__r***" no more shown on the clock/programmer display).

To cancel the BOOSTER programme at any time before completing the fast pre-heating:

- Touch the " ◎ " or " ◎ "" key (or simultaneously). The oven will proceed automatically to the selected cooking function.

NOTE: during the BOOSTER programme the key " Ⓜ " is not active.

USING THE OVEN MANUALLY

Turn the oven ON as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

Operate the oven manually by selecting the oven function and temperature as indicated in the “SELECTING THE COOKING FUNCTIONS” and “SELECTING THE TEMPERATURE” chapters. The oven will start to operate about four seconds after your last selection.

If “**AUTO**” symbol is shown on the clock/programmer display (semi-automatic or automatic cooking selected), then you need to cancel the preset automatic cooking as indicated in the “CANCELLING A SET PROGRAMME” chapter.

Turn OFF the oven as indicated in the “TURNING THE OVEN ON AND OFF” chapter.

CANCELLING A SET PROGRAMME

To cancel a set programme (“**AUTO**” symbol activated on the programmer display):

- Select “***dur***” on the programmer display by touching the key “Ⓜ” and then touch “◯” or “◯” key. You should read “***000'***” on the clock/programmer display.
- A set programme is also cancelled when the oven is switched OFF in the “stand-by” mode. At the next power up the oven is not programmed.

IMPORTANT: If the oven is ON, remember to switch it off manually otherwise it does not stop operating in the set mode.

USING THE OVEN AUTOMATICALLY

Use automatic cooking to automatically turn the oven on, cook, and then turn the oven off.

1. Check the clock shows the correct time.
2. Select the function and temperature. The oven will come on.
3. Decide how long the food will take to cook, allowing time for pre-heating if necessary.
4. Select "***dur***" (duration) on the clock/programmer display by using the " Ⓜ " key and then, with "**---'**" flashing on the central display, touch " ⊕ " or " ⊖ " keys to set the time in minutes (maximum 600 minutes - 10 hours). To reset the cooking time touch the " ⓒ " or " ↻ " key.
5. Decide the time you would like the oven to turn off; select "***End***" on the clock/programmer display by using the " Ⓜ " key and then, with the time flashing on the central display, touch the " ⊕ " or " ⊖ " keys to set the end of cooking time (hour and minutes).

If there is time to wait before cooking starts, "**AUTO**" will show in the clock /programmer display and the oven will switch off but is now set for automatic cooking.

If you are already at home to turn the oven on and only want the oven to turn off automatically, start cooking as normal, then follow step 4 or step 5 to set a time to stop the oven.

When automatic cooking starts, " ♨ " will be displayed and the oven will turn on.

- To see the remaining cook time, follow step 4 up to display "***dur***" (duration).
- To see the set stop time, follow step 5 up to display "***End***".
- To cancel automatic or semi-automatic cooking at any time see chapter "CANCELLING A SET PROGRAMME".

When the stop time is reached the timer will beep, "**AUTO**" and " ♨ " will flash:

- Touch any key to stop the beeping.
- The oven will turn off on the "OVEN LIGHT" function.
- Turn OFF the oven as indicated in the "TURNING THE OVEN ON AND OFF" chapter.

Attention: after a power failure any automatic or semi-automatic programme is cancelled. Turn off the oven manually.
During an automatic or semi-automatic cooking programme it is possible to change the cooking function and the temperature at any time.

COOKING ADVICE

STERILISATION

Sterilisation of foods to be conserved, in full and hermetically sealed jars, is done in the following way:

a. Set the function .

b. Set the temperature at 185 °C and preheat the oven.

c. Fill the grill pan with hot water.

d. Set the jars into the grill pan making sure they do not touch each other and the door and set the temperature at 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.

REHEAT FOOD

Set the function and the temperature at 150° C.
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes.

COOKING DIFFERENT DISHES AT THE SAME TIME

By setting the or functions the ventilated oven allows you to cook different types of food at the same time.
Fish, cakes and meat can be cooked together without the smells and flavours mixing.

Please ensure that:

- The cooking temperatures must be as close as possible with a maximum difference of 20°-25°C between the different foods.
- Different dishes must be placed in the oven at different times according to the cooking time required for each one. This type of cooking obviously provides a considerable saving on time and energy.

ROASTING

To obtain classical roasting, please remember:

- that it is advisable to maintain a temperature between 180 and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

USE OF THE GRILL AND TURBO GRILL

Choose or function and set the temperature between **50 and 225°C maximum**.
Preheat for approximately 5 minutes with the door closed.
Put the grill pan as **close** to the grill as possible.

Always grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

GRILLING AND "AU GRATIN"

Grilling may be done by selecting the function because the hot air completely envelops the food that is to be cooked.

Set the temperature **between 50 and 200°C maximum** and after having preheated the oven, simply place the food on the grid.

Close the door and let the oven operate until grilling is done.

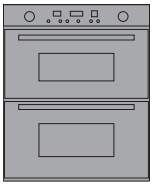
Adding a few dabs of butter before the end of the cooking time gives the golden "au gratin" effect.

Always grill with the oven door closed.

Do not grill for longer than 30 minutes at any one time.

Attention: the oven door becomes very hot during operation. Keep children away.

4 CLEANING AND MAINTENANCE



GENERAL ADVICE

Important:
Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enamelled parts.
Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
Avoid using cleaning products with a chlorine or acidic base.

WARNING
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water.
Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

NOTE: The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

Do not store flammable material in the ovens.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

STAINLESS STEEL SURFACES (MODELS WITHOUT ANTI-FINGERPRINT TREATMENT), ALUMINIUM PARTS AND PAINTED OR SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

IMPORTANT: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.

STAINLESS STEEL SURFACES WITH ANTI-FINGERPRINT TREATMENT (SOME MODELS ONLY)

CAUTION: The stainless steel front surfaces used in some ovens are protected with a Special Lacquer to reduce finger-print marks.
To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive cloths or scouring pads.

ONLY SOAP/WARM WATER MUST BE USED TO CLEAN THE STAINLESS STEEL SURFACES.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

MODELS WITH EMBOSSED CAVITY

The oven shelves are provided with a security block to prevent accidental extraction. They must be inserted operating as per figure 4.1a - 4.1b.

To pull them out operate in the inverse order.

TOP OVEN

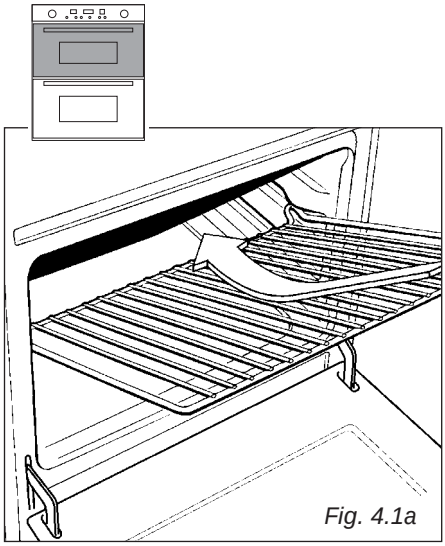


Fig. 4.1a

BOTTOM MAIN OVEN

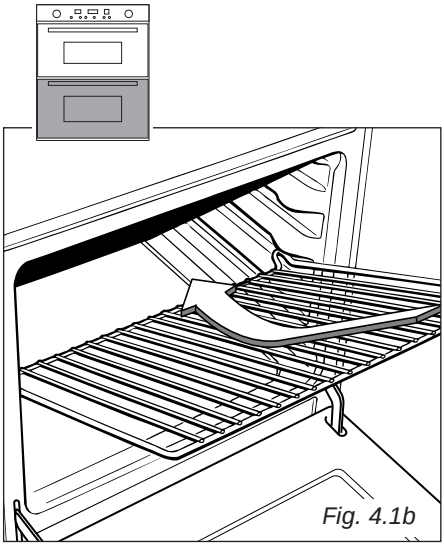


Fig. 4.1b

MODELS WITH WIRE RACKS

– Assemble the wire racks to the oven walls using the 2 screws (Fig. 4.2a - 4.2b).
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 4.2a - 4.2b).

– Slide in, on the guides, the shelf and the tray (fig. 4.3a - 4.3b).

The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

– To dismantle, operate in reverse order.

TOP OVEN

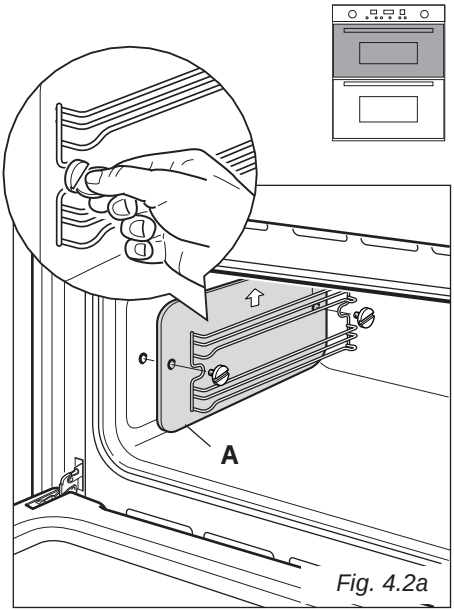


Fig. 4.2a

BOTTOM MAIN OVEN

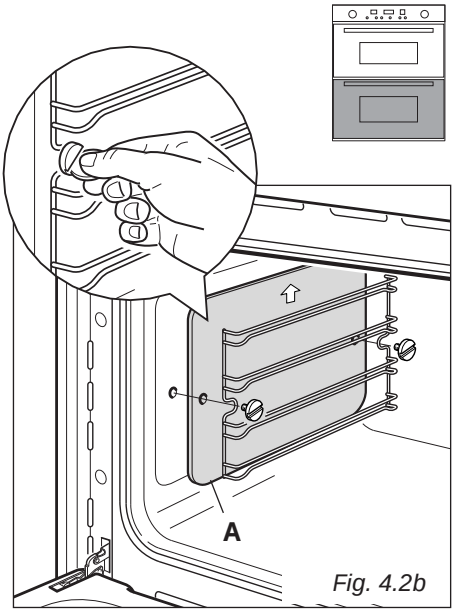


Fig. 4.2b

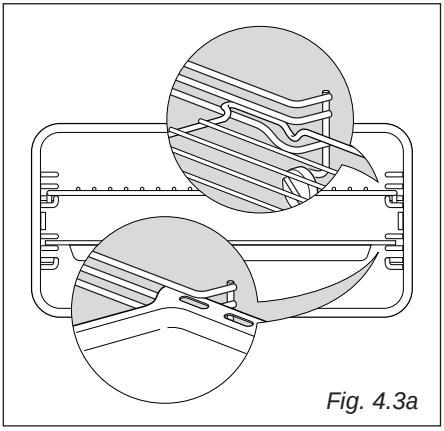


Fig. 4.3a

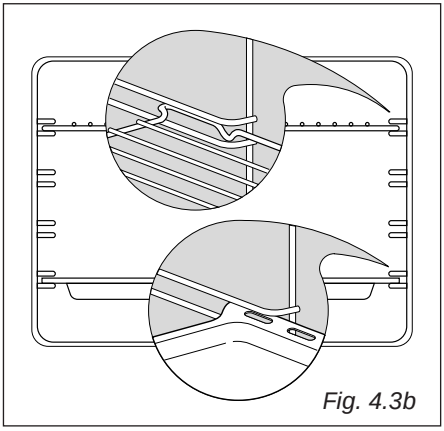


Fig. 4.3b

TELESCOPIC SLIDING SHELF SUPPORTS (SUPPLIED WITH SOME MODELS ONLY)

The telescopic sliding shelf supports make it safer and easier to insert and remove the oven shelves and trays. They stop when they are pulled out to the maximum position.

Important! When fitting the sliding shelf supports, make sure that you fit:

– The slides to the top wire of a rack. They do not fit on the lower wire.
– The slides so that they run out towards the oven door.
– Both sides of each pair of shelf slides.
– Both sides on the same level.

To fix the sliding shelf support onto the side racks:

– Screw the side rack onto the oven wall (Figs. 4.2a - 4.2b).
– Fit the sliding shelf support onto the top wire of a rack and press (Figs. 4.4 - 4.5). You will hear a click as the safety locks clip over the wire.

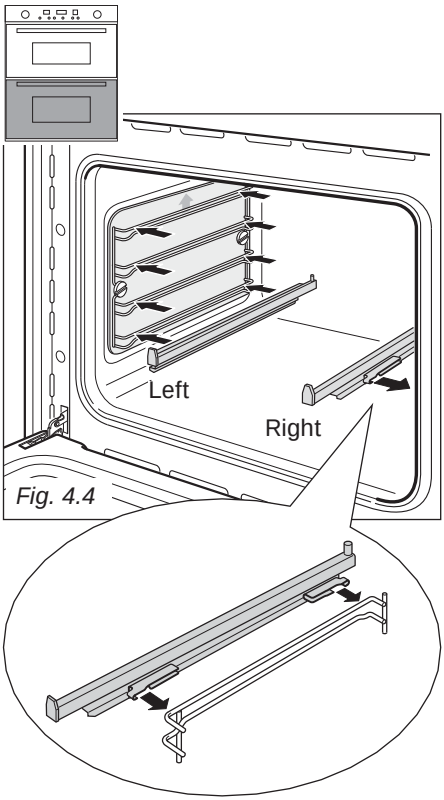


Fig. 4.4

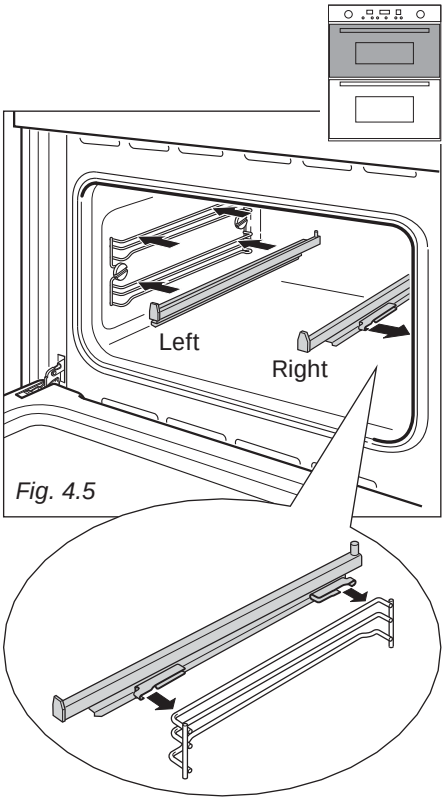


Fig. 4.5

To remove the telescopic sliding shelf supports:

– Remove the side racks by unscrewing the fixing screws (Figs. 4.6 - 4.7).

– Lay down the telescopic sliding shelf support and side racks, with the telescopic sliding shelf support underneath.

– Find the safety locks. These are the tabs that clip over the wire of the side rack (arrow 1 in Fig. 4.8).

– Pull the safety locks away from the wire to release the wire (arrow 2 in Fig. 4.8).

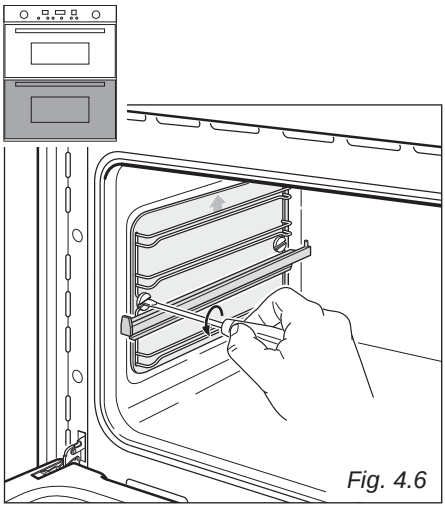


Fig. 4.6

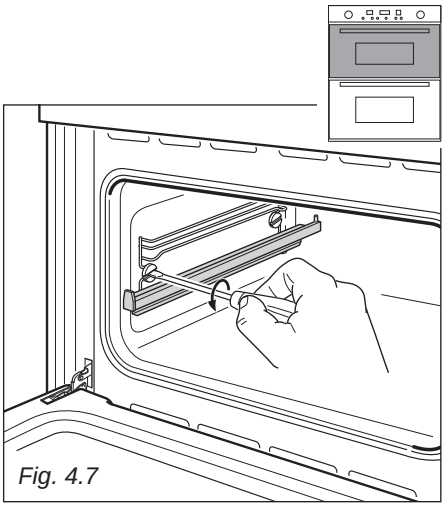


Fig. 4.7

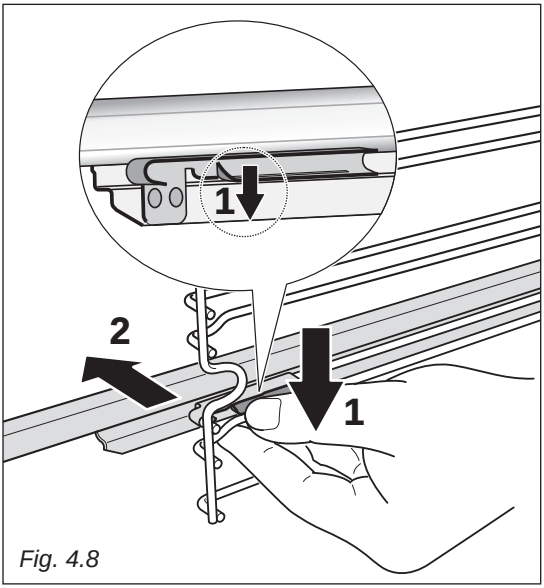


Fig. 4.8

MODELS WITH SLIDING SHELVES

– Assemble the sliding shelves on the oven wall as in Fig. 4.9a - 4.9b.
In the models with catalytic panels interpose the catalytic panels “A” with the arrow up (fig. 4.9a - 4.9b).

The sliding shelves facilitate the insertion and removal of shelves during cooking; they stop when pulled out to the maximum position. These shelves support all accessory trays and are dishwasher safe.

– Position the shelf and tray as per fig. 4.10a - 4.10b.

– To dismantle, operate in reverse order.

TOP OVEN

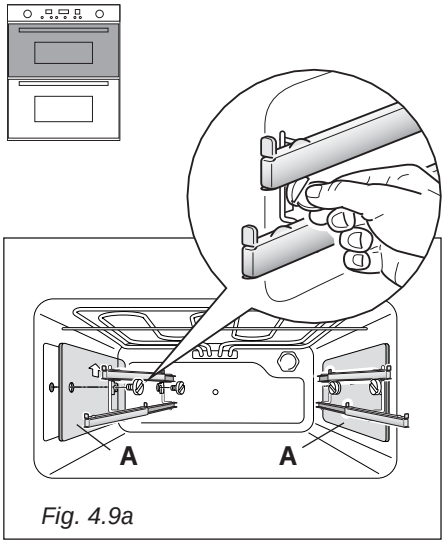


Fig. 4.9a

BOTTOM MAIN OVEN

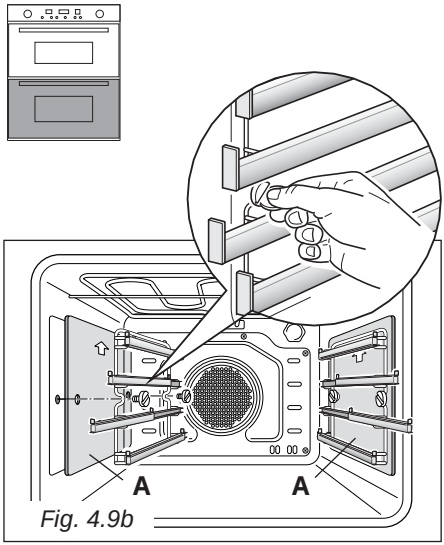


Fig. 4.9b

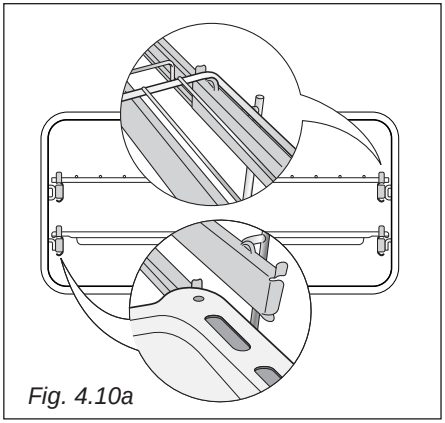


Fig. 4.10a

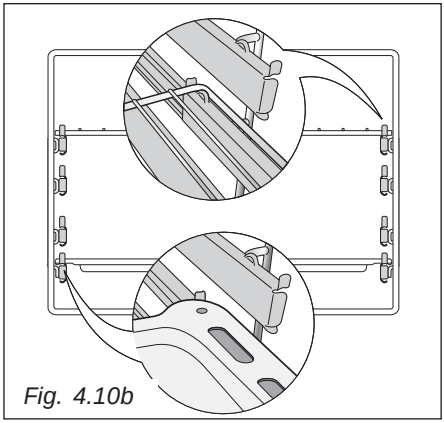


Fig. 4.10b

MODELS WITH TILTING GRILL (fig. 4.11a)

– The grill is secured to the rear wall of the oven on a hinge system that allows it to be lowered to allow proper access when cleaning the oven ceiling (fig. 4.11a).
– In the front the grill is secured to the ceiling by a hook **A**.

Unlocking the tilting grill (fig. 4.11b)

1. Open the hook **A**.
2. Gently pull down the grill as shown in the figure 4.11a.

Locking the tilting grill (fig. 4.11c)

1. Gently lift up the grill.
2. Close the hook **A** on the grill bar.

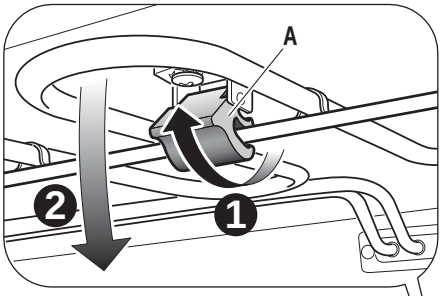


Fig. 4.11b

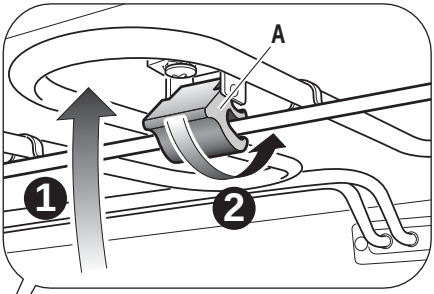
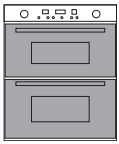


Fig. 4.11c



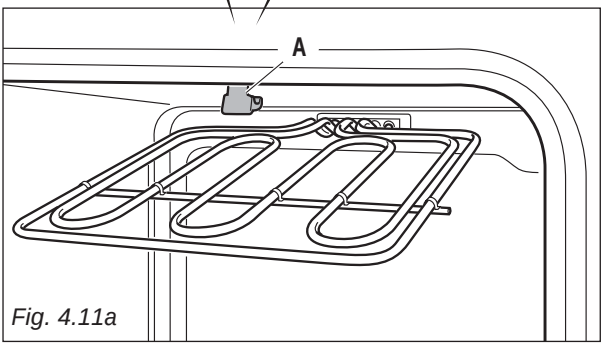


Fig. 4.11a

ADVICE FOR USE AND MAINTENANCE OF CATALYTIC PANELS (some models only)

The catalytic panels are covered with special microporous enamel which absorbs and does away with oil and fat splashes during normal baking over 200°C.

If, after cooking very fatty foods, the panels remain dirty, operate the oven “idling” on max temperature for about 30 minutes.

These panels do not require to be cleaned, however it is advised to periodically remove them from the oven (at least the side panels) and to wash them with tepid soapy water and then wipe off with a soft cloth.

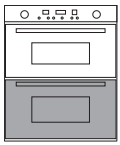
DO NOT CLEAN OR WASH THEM WITH ABRASIVE PRODUCTS OR WITH PRODUCTS CONTAINING ACIDS OR ALKALIS.

The side panels are reversible and when the catalytic microporous enamel degrades, they can be turned to the other side.

GREASE FILTER - SOME MODELS ONLY (bottom oven only)

- Slide in the grease filter on the back of the oven as in fig. 4.12.
- **Clean the filter after any cooking!**

  The grease filter can be removed for cleaning and should be washed regularly in hot soapy water (fig. 4.12).
- Always dry the filter properly before fitting it back into the oven.



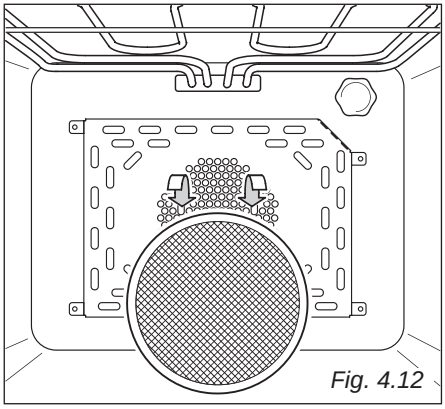
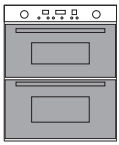


Fig. 4.12

REPLACING THE OVEN LAMP



WARNING: Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- Let the oven cavity and the heating elements cool down;
- Switch off the electrical supply;
- Unscrew the protective cover “C” (fig. 4.13);
- Unscrew and replace the bulb “B” with a new one suitable for high temperatures (300°C) having the following specifications: 230-240V 50 Hz, E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb;
- Refit the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

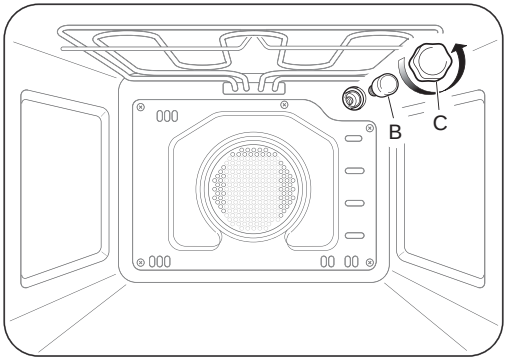
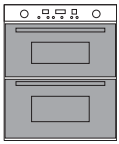


Fig. 4.13

REMOVING THE OVEN DOORS



The oven doors can easily be removed as follows:

– Open the door to the full extent (fig. 4.14a).

– Open the lever **A** completely on the left and right hinges (fig. 4.14b).

– Hold the door as shown in fig. 4.14.

– Gently close the door (fig. 4.14c) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 4.14b)

– Withdraw the hinge hooks from their location following arrow **C** (fig. 4.14d).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

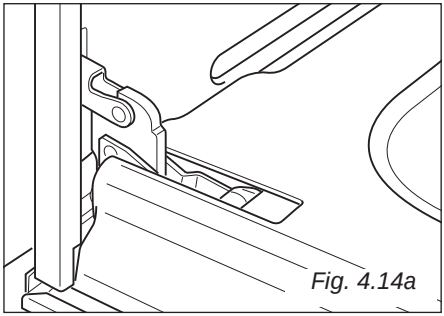


Fig. 4.14a

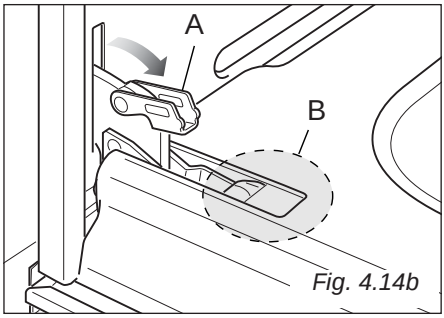


Fig. 4.14b

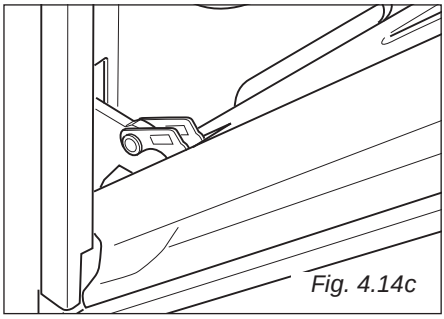


Fig. 4.14c

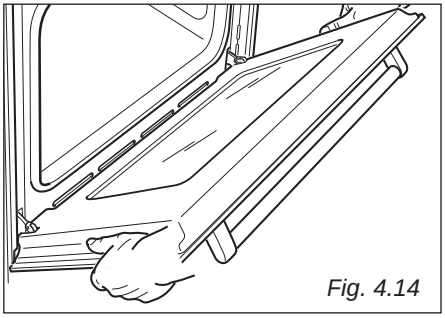


Fig. 4.14

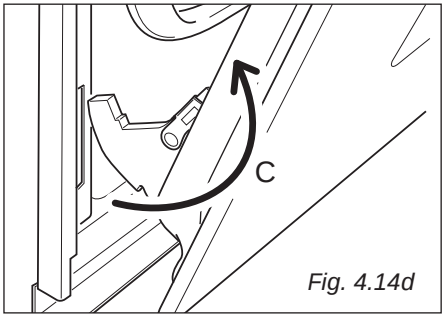


Fig. 4.14d

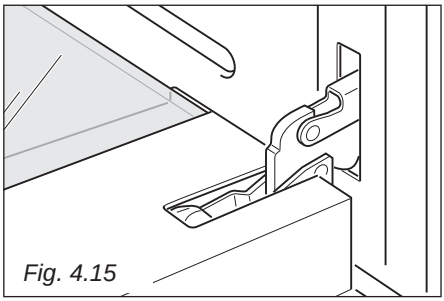


Fig. 4.15

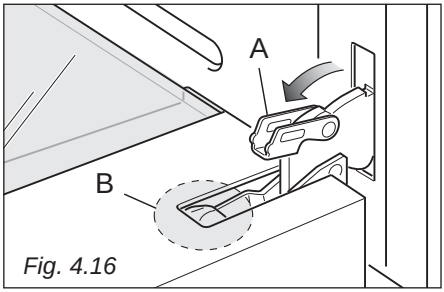


Fig. 4.16

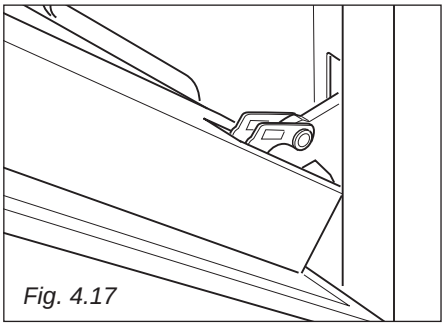


Fig. 4.17

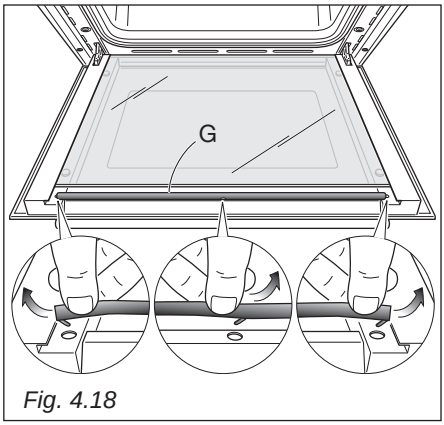
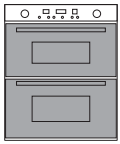


Fig. 4.18

MODELS WITH REMOVABLE INNER PANE OF GLASS



REMOVING THE INNER PANE

To clean the inner pane of the oven doors on both sides operate as follows:

– Open the door to the full extent (fig. 4.15).

– Open the lever **A** completely on the left and right hinges (fig. 4.16).

– Gently close the door (fig. 4.17) until left and right hinge levers **A** are hooked to part **B** of the door (fig. 4.16).

– Top oven door only: Remove the seal **G** by unhooking the no. 3 fixing hooks (fig. 4.18).

– Gently pull out the inner pane of glass (Fig. 4.19).

– Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface.

– Now you can also clean the inside of the outer glass.

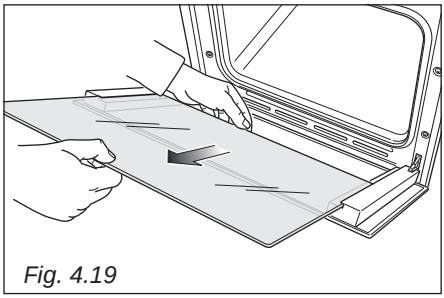


Fig. 4.19

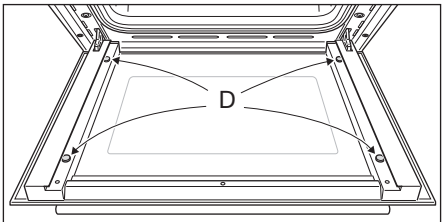


Fig. 4.20

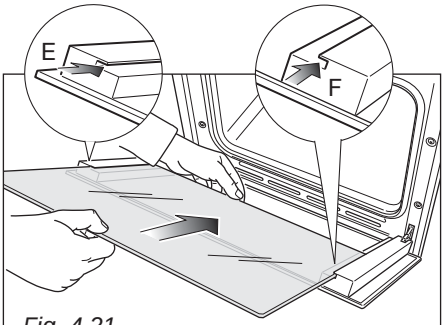


Fig. 4.21

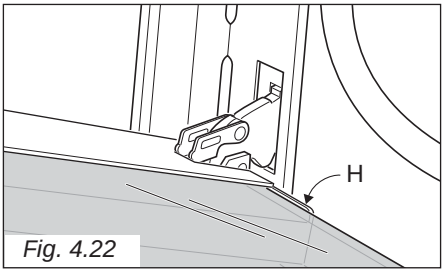


Fig. 4.22

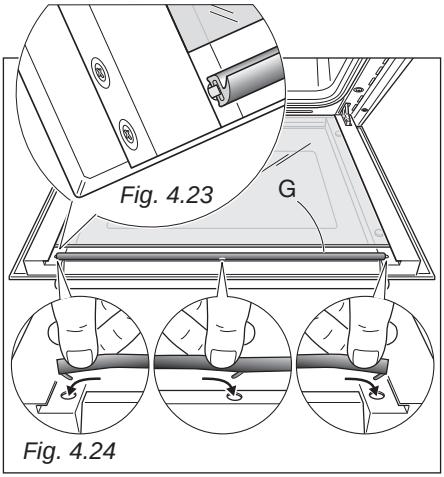


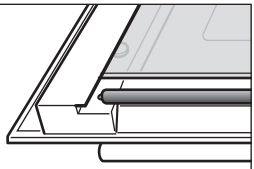
Fig. 4.24

REASSEMBLING THE INNER PANE

To reassemble the inner pane of the oven doors operate as follows:

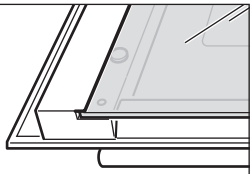
– Make sure the door is locked open (see Fig. 4.17).
– Check the correct positioning of the no. 4 (four) silicon rubbers **D** (fig. 4.20).
– Check that you are holding the pane the correct way. You should be able to read the wording on it as it faces you.
– Insert the inner pane in the left **E** and right **F** side guides (fig. 4.21) and gently let it slide up to the retainers **H** (fig. 4.22).
– Top oven door only: Reassemble the seal **G** in the correct way (fig. 4.23) by hooking the no. 3 fixing hooks in the proper holes (fig. 4.24).
– Open completely the oven door and close the lever **A** on the left and right hinges (fig. 4.25).

The top oven door has a sealed gasket in the top part.



It is normal the opened gap between the top edge of the inner pane and the sealed gasket. This allows the cooling air circulation.

The bottom oven door has not a sealed gasket in the top part.



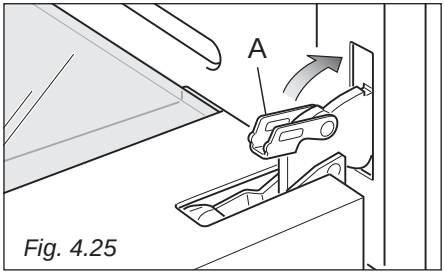


Fig. 4.25

DO'S AND DO NOT'S

✓ Do always grill with the oven door closed.

✓ Do always remove the detachable handles when using the grill pan.

✓ Do read the user instructions carefully before using the double oven for the first time.

✓ Do allow the double oven to heat for one and a half hours, before using for the first time, in order to burn off any protective oils.

✓ Do clean your double oven regularly.

✓ Do remove spills as soon as they occur.

✓ Do always use oven gloves when removing food shelves and trays from the ovens.

✓ Do not allow children near the double oven when in use.

✓ Do not allow fat or oils to build up in the oven trays, grill pan or oven base.

✓ Do not place cooking utensils or plates directly onto the oven base.

✓ Do not grill food containing fat without using the grid.

✓ Do not cover the grilling grid with aluminium-foil.

✓ Do not use the oven tray for roasting.

✓ Do not clean the oven without first turning off the electricity supply and allow to cool.

✓ Do not place hot enamel parts in water. Leave them to cool first.

✓ Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts.

✓ Do not use abrasive cleaners or powders that will scratch the surface of the enamel.

✓ Do not attempt to repair the internal workings of your oven.

✓ Do not grill with the oven door open as damage to the front panel and control knobs will result.

✓ Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chambers.

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

ADVICE FOR THE INSTALLER

IMPORTANT

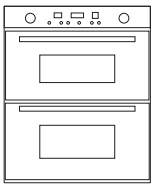
✓ Appliance installation and maintenance must only be carried out by QUALIFIED TECHNICIANS **and in compliance with the local safety standards.**
Failure to observe this rule will invalidate the warranty.

✓ Always unplug the appliance before carrying out any maintenance operations or repairs.

✓ **The walls surrounding the oven must be made of heat-resistant material.**

✓ **Taking care NOT to lift the double oven by the door handles.**

5 INSTALLATION



IMPORTANT

- **The appliance should be installed by a QUALIFIED INSTALLATION TECHNICIAN. The appliance must be installed in compliance with regulations in force.**

The built under double oven shall be fitted under the working surface into a kitchen base unit (width and depth 60 cm) but you must ensure that it is properly ventilated. Installation requires a compartment as illustrated in figures 5.1b, 5.2c, 5.3c.

CAUTION: Do not lift the double oven by the door handles.

WARNING !

- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The appliance must be housed in heat resistant units.
- The walls of the units must be capable of resisting temperatures of 75° C above room temperature.

TO BUILD IN THE DOUBLE OVEN

INSTALLATION "A" BETWEEN EXISTING SIDE CABINETS (560 or 600 mm GAP) (figs. 5.1a, 5.2a, 5.1b, 5.2c)

- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Figs. 5.1b or 5.2c).
- Fig. 5.2c only - prepare 2 wood uprights “A” (width 20-50 mm, thickness 18 mm, length 650 mm); mount the 2 wood uprights “A” to the cabinet walls as indicated in figure.
- Build in the double oven making it slide on the metal supports “B”.

INSTALLATION "B" BETWEEN SIDE CABINETS BY REMOVING PROVIOUS HOUSING (figs. 5.2b, 5.2c)

- Remove previous housing.
- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Fig. 5.2c).
- Prepare 2 wood uprights “A” (width 20-50 mm, thickness 18 mm, length 650 mm); mount the 2 wood uprights “A” to the cabinet walls as indicated in figure.
- Build in the double oven making it slide on the metal supports “B”.

INSTALLATION "C" BY USING HOUSING UNIT
(figs. 5.3a, 5.3b, 5.3c)

- Remove the upper cross member support as indicated in figure 5.3b.
- Cut the bottom of the housing as indicated in figure 5.3b.
- Screw oven base housing to adjoining cabinetry by suitable screws (not supplied) as indicated in figure 5.3c.
- Check the position of the cabinet legs to ensure the cut-out does not interfere with the legs support. Otherwise the cabinet may have to be removed as in INSTALLATION TYPE "B".
- Mount the 2 (two) metal supports “B” (supplied with the appliance in a separate kit) as indicated in Figs. 5.3c).
- Build in the double oven making it slide on the metal supports “B”.

FIXING THE DOUBLE OVEN

The double oven should then be secured by 6 screws (not supplied) fitted into the holes provided at the sides of the oven (Fig. 5.4). If you open the oven doors, you will see some screw holes.
Remember the housing should not be free standing but be secured to the wall and/or adjacent fittings.

NOTE
It is essential that when installing your double oven, adequate air circulation is available within the installation.
Inadequate air circulation may greatly impair the performance of your double oven and may affect adjacent cabinets due to an increase in temperature.

Adjust the hinges of furniture door adjacent to the double oven to allow a 5 - 7 mm gap between the furniture door and the oven frame.

INSTALLATION "A"

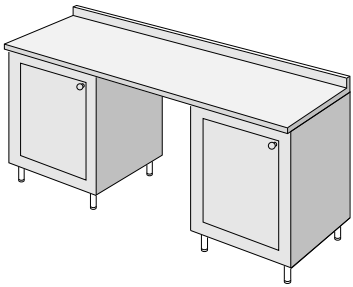


Fig. 5.1a

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

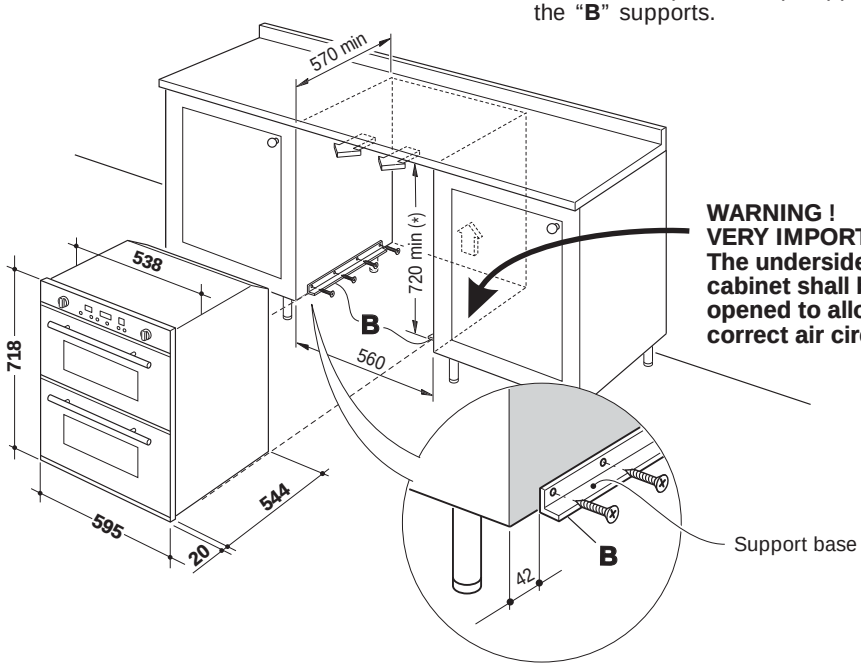


Fig. 5.1b

INSTALLATION "A"

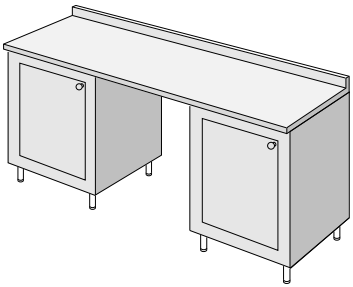


Fig. 5.2a

INSTALLATION "B"

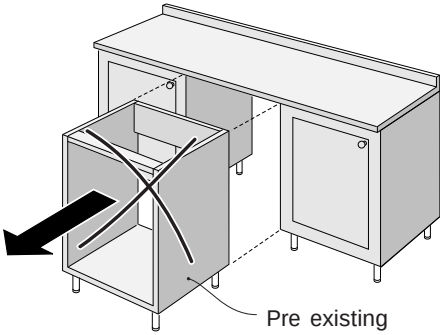


Fig. 5.2b

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

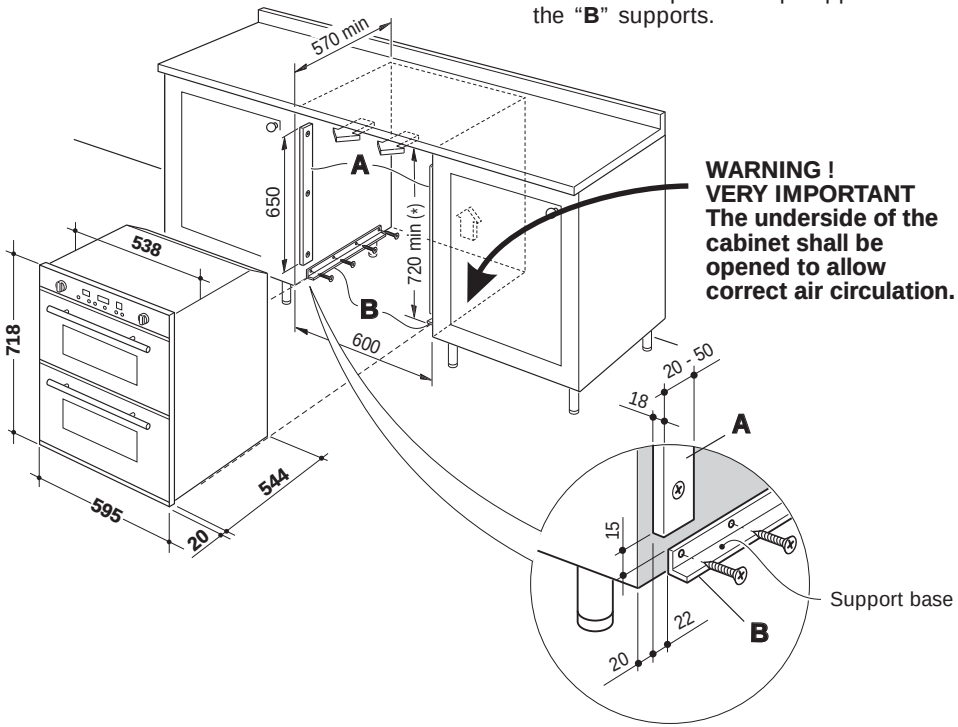


Fig. 5.2c

INSTALLATION "C"

(*) Measure calculated from the underneath of the worktop to the top support base of the "**B**" supports.

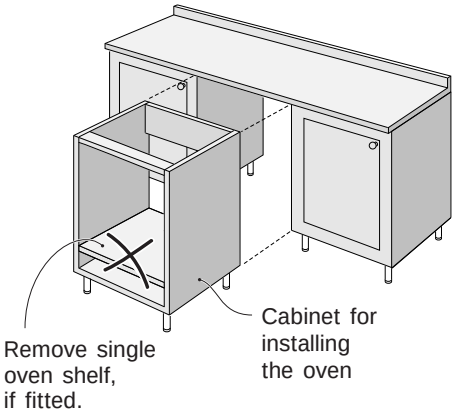


Fig. 5.3a

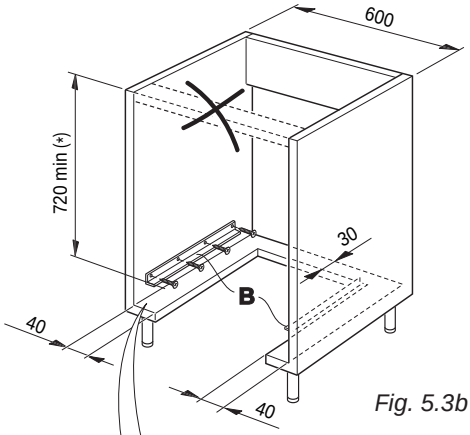
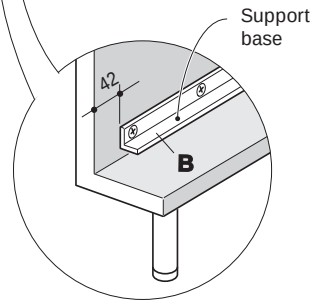


Fig. 5.3b



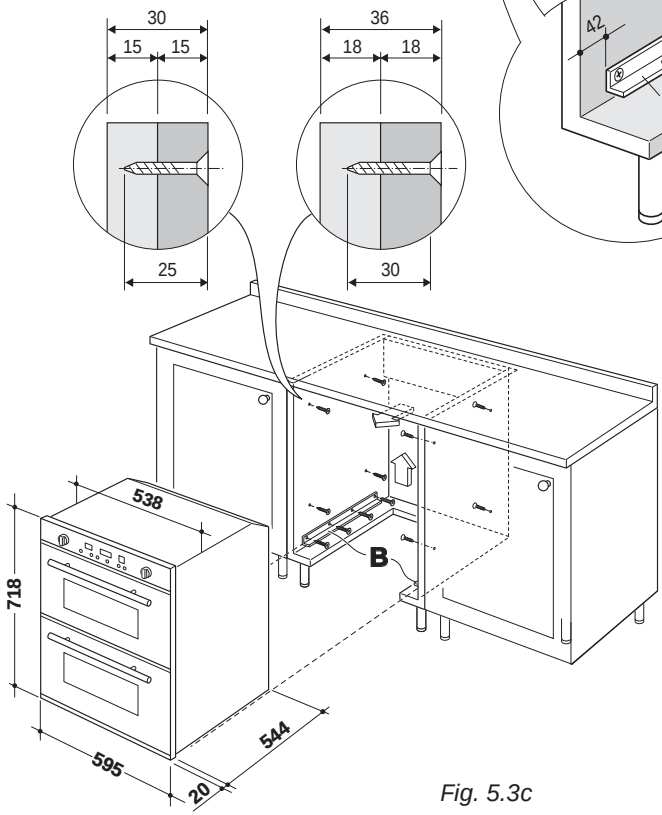


Fig. 5.3c

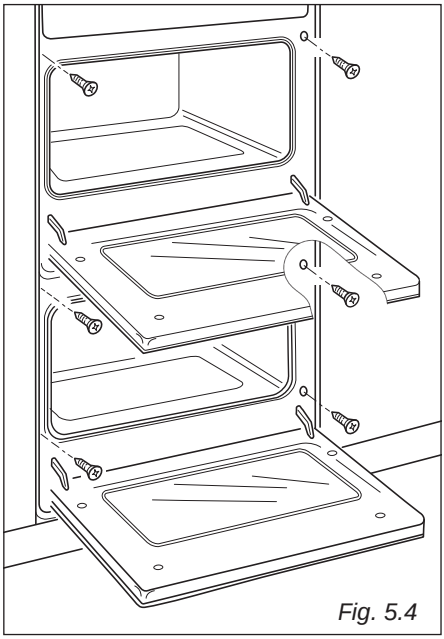


Fig. 5.4

Fitting the 6 fixing screws to the kitchen base unit.

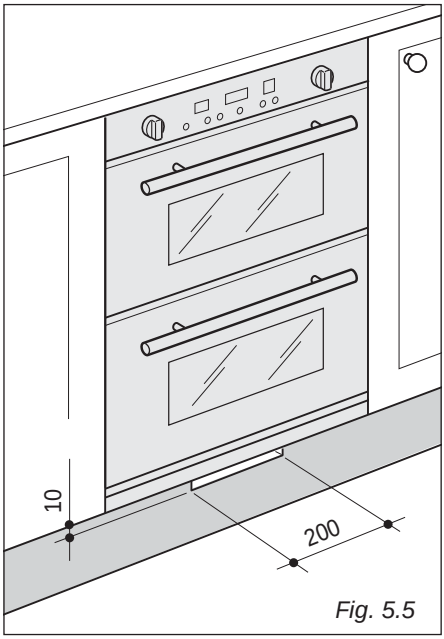
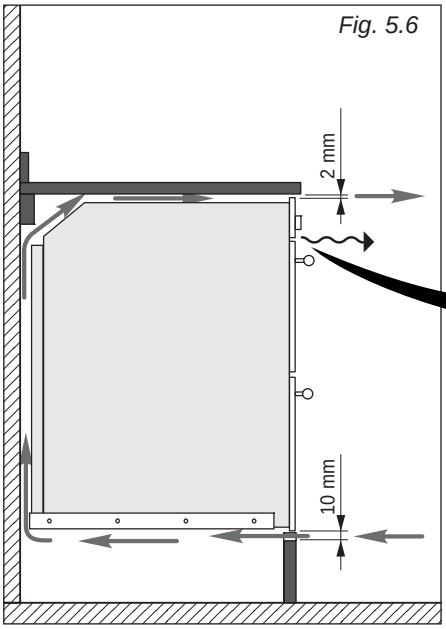


Fig. 5.5

IMPORTANT:

If installing a base panel leave a space as indicated in fig. 5.5 to allow air circulation.

Fig. 5.6



KEEP ATTENTION !

STAND AWAY FROM LOUVERS POSITIONED BELOW THE CONTROL PANEL. HOT AIR WHICH ESCAPES CAN CAUSE BURNS TO HANDS, FACE, END/OR EYES.

KEEP CHILDREN AWAY.

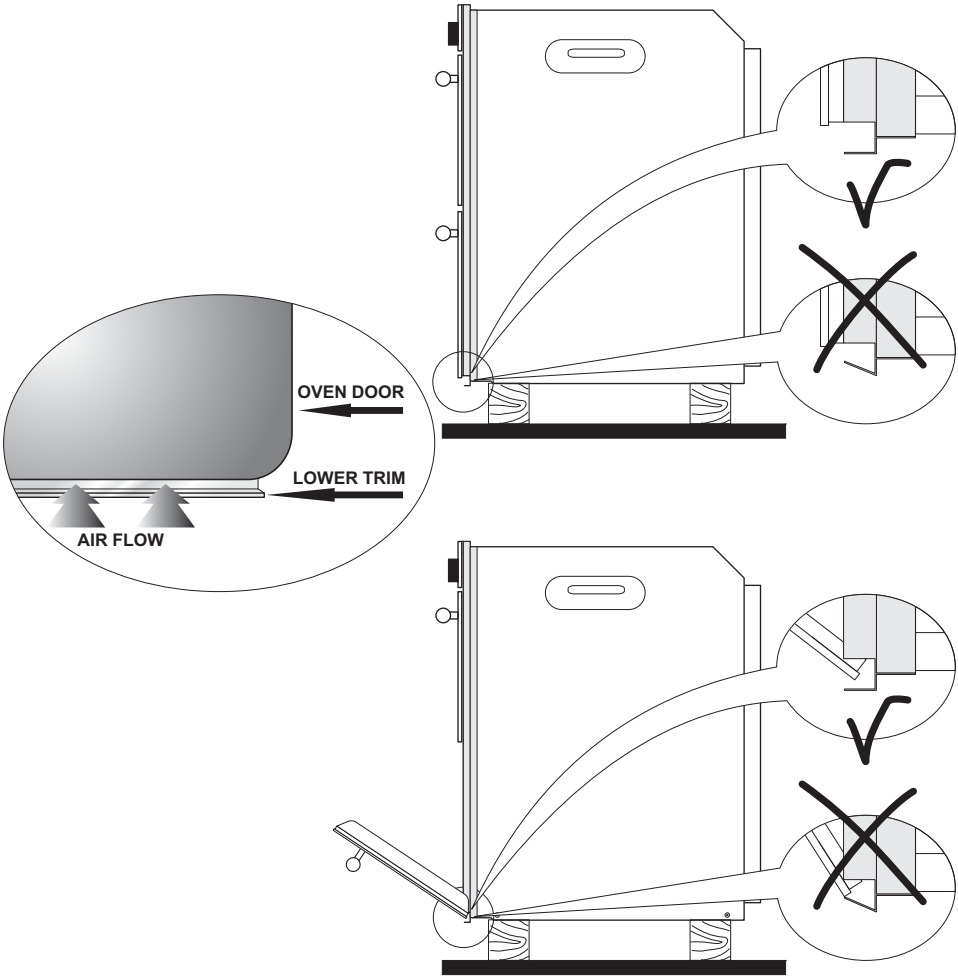


Fig. 5.7

IMPORTANT:

To avoid damage to the lower trim please note the following instructions.

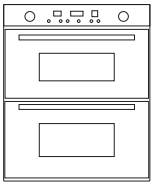
The lower trim is designed to allow for good air circulation and the correct opening of the oven door.

To ensure the trim is not damaged due to the appliance being placed on the floor, the appliance should be suitably supported as in above illustrations.

After installation the appliance door should be slowly opened to ensure no damage has occurred.

No responsibility for lower trim damage will be accepted if these instructions have not been followed.

6 ELECTRICAL SECTION



Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

GENERAL

- The connection to the electrical network must be carried out by qualified personnel and must be according to existing norms.
- The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.
- The appliance can be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.
- Once the appliance has been installed, the switch must always be accessible.
- If the power supply cable is damaged it must be substituted by a suitable cable.

FEEDER CABLE SECTION
Type H05RR-F or H05VV-F

230 V ~ 3 x 2,5 mm² (**)

(**) – Connection to wall-mounting distribution panel.

IMPORTANT: this double oven must be connected to a suitable double pole control unit adjacent to the oven.

NO DIVERSITY CAN BE APPLIED TO THIS CONTROL UNIT.

The connection of the appliance to the grounding unit is mandatory. The manufacturer declines every responsability for any inconvenience resulting from the inobservance of this condition.

CONNECTING THE DOUBLE OVEN MAINS CABLE

– Unscrew the screws A securing the cover plate B behind the oven (fig. 6.1).
– Remove the cover plate B.
– Remove the screws C from the cable clamp (fig. 6.2).
– Insert the mains cable (type H05RR-F or H05VV-F - 3x2,5 mm^2 section) into the cable protector P.
– Connect the phase and earth cables to the mains terminal connection block D.

⏚ EARTH
N NEUTRAL
L LIVE

Attention ! Make sure the wires have been well inserted into the contacts and have been screwed down well.

– Refit the cable clamp so that it clamps the outer sleeving of the cable, and screw the screws C.
– Refit the cover plate B and fix it with the screws A.

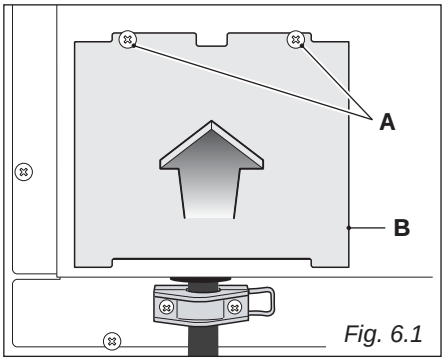


Fig. 6.1

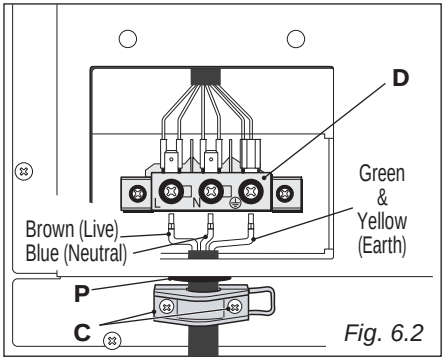


Fig. 6.2

WARNING: This appliance must be earthed.

Descriptions and illustrations in this booklet are given as simply indicative.
The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.